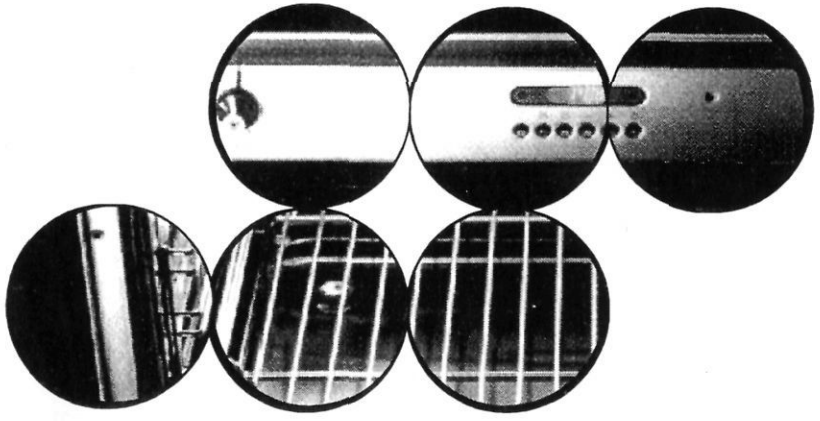
smeg



Operation Manual For Multi-function Built-in Ovens

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Getting started guide 1

Setting and using the electronic clock 2

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PRINTED 1997

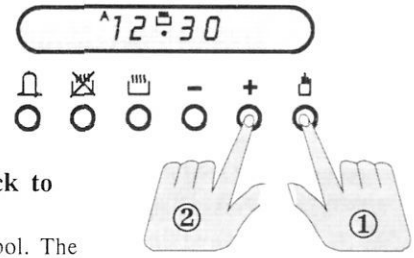
1. First steps in using your new Smeg oven

Remove all packaging materials from the oven and fill in the details on your warranty card.

SEE DETAILS ON PAGE 10

Keep this in a safe place along with your original purchase invoice.

Turn on the power to the oven. The electronic clock/timer will start flashing A 0 . 00



Set the electronic clock to correct time of day.

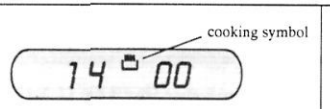
① Press in the ☝ symbol. The display will stop flashing and a pronounced click will be heard.

② Press the + button to increase time to the correct time of day.

If time is over run, use the − button to go back to correct time.

① Press in the ☝ button. The display will stop flashing.

② Advance the time with this button. Hold in to rapidly advance time or press in single steps to advance one digit at a time.



Release buttons and the clock will show time of day.

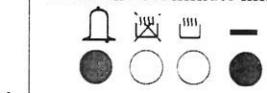
This is a 24 hour clock: i.e. 2.00pm = 14.00

The oven is now in manual mode and the oven is ready for operation.

The Alarm Bell

The alarm bell is adjustable in 3 levels. If your alarm sound is either to quiet or to loud adjust as follows:

Press and set minute minder



Adjust time for 1minute

When alarm sounds press − to adjust sound. Each press will change the sound volume.

2. Burning In

Burning off the protective element coating is important.

With the door shut, and all racks and shelves fitted,

Set thermostat to between 130 - 160°C

Switch the function selector to each of the following symbols and operate oven for 15 minutes on each symbol.

"Super fan forced"

And "Fan grill"

On some models the alternative super fan forced function will need to be operated in order to burn in the elements.

Super fan forced model SA708

Open the door and allow the oven to cool down. The smell will soon dissipate. You are now ready to cook.

If the smell persists then heat each function for fifteen minutes on 200°C

? The Oven Door Switch

Your oven has a door micro switch. This switch will automatically turn off any element and the oven fan when the door is opened. This prevents the loss of heat when the door is opened during cooking.

You can not grill with the door open. Static grilling is possible for quick grilling with the door closed.

3. Start Cooking

With the Smeg 8 or 10 function ovens there are many options in choosing a heating function to cook various food types. The function described are the main 4 functions used for every day meals.

Notes on using a Smeg oven

Getting the best from your Smeg multi-function fan ovens will require some alteration to your cooking techniques.

Lower all cooking temperatures by 30°C, fanned cooking does not require very high temperatures, try around 160°C and move up or down slightly from there.

Do not use covered roasting dishes, oven bags or add additional moisture to your cooking. (This upsets the moisture balance)

Defrost food thoroughly before cooking. Use the defrost function ❄ to speed up this process.

FAMILY ROAST

Super Fan Forced

Operate oven Temperature between 150 ~175°C

Pre-heat 5-10 minutes

Meals:

Family meals, roast chicken, roast pork, roast lamb, beef etc. Includes vegetables and other foods on different levels.

FAN GRILLED STEAK

Fan Grill (closed door grilling)

Operate oven Temperature between 160 ~200°C

Pre-heat 5 minutes on max temperature. **Turn thermostat to 180°C during cooking**

Meals:

Grilled steak, chops, sausages, chicken peices.

Browning cheese toppings.

Use upper 2 shelf rack positons

PIES, PIZZA, QUICHES

Fan Forced

Operate oven temperature between 140 ~ 180°C

Pre-heat until oven cycles at required temperature

Meals:

Cooking pies, pizza's, quiches, potato dishes, general heating such as sausage rolls, baked fish and warming. Multi level baking.

BAKING, CAKES SCONES

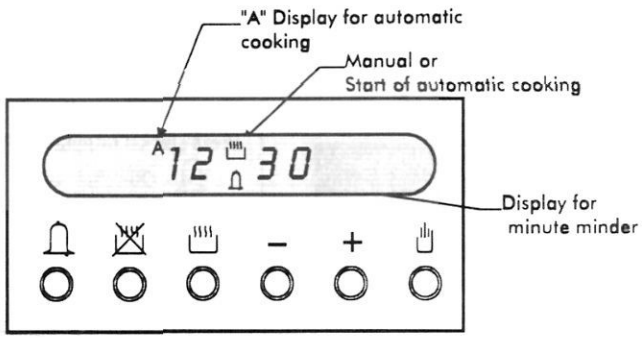
Fan Assisted

Operate oven temperature between 140 ~ 180°C

Pre-heat until oven cycles at required temperature

Meals:

Baking biscuIts, cakes etc on middle 2 shelf levels. General heating and warming, Casseroles.



Minute minder symbol, sets minute minder alarm

Programs End Of Cooking Time

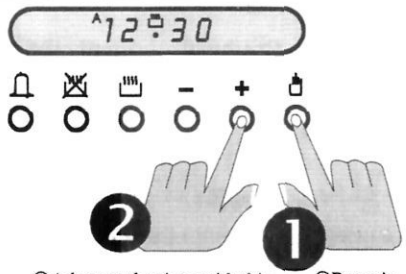
Programs Time The Meal Is To Cook For

– Decreases time on clock when adjusting or setting time

\+ Increases time on clock when adjusting or setting time

Switches oven back to manual operation after automatic function is activated, cancels alarm.

SETTING TIME OF DAY:



①Press the symbol. The display will stop flashing and a pronounced click will be heard.

②Press the + button to increase time to the correct time of day. If time is over run, use - button to go back to correct time.

24 hour clock.i.e. 1.00pm = 13 00

②Advance the time with this button. Hold in to rapidly advance time or press in single steps to advance one digit at a time

①Press in this button. The display will stop flashing.

USING THE MINUTE MINDER

The minute minder provides a loud audible alarm that sounds at the end of a pre-set time.

TO SET A TIME:

Press and while holding in press the + button to set the desired time. A maximum of 23hrs 59 minutes. *23:59*

After setting the minute minder, the clock will return to showing time of day. and the symbol will be displayed.

To check how much time is left press the symbol

To cancel the alarm press the symbol

SETTING THE AUTOMATIC FUNCTIONS

To **start** and **stop** oven automatically, follow these procedures:

❶ Set up oven, place food on racks at the correct height and close door.

❷ Set thermostat to the desired temperature.

❸ Set oven function selector to the desired cooking function.

Press the button *0.00 will appear in the display* at the same time press the + button to set the time you need the oven to operate for in order to cook the meal. eg. 1hour 30 min = *1:30*

Now, press the button . *A time equal to the time of day + the previously entered cooking time will be displayed.* Override this time and press the + button to set **the time when you want the meal to be ready.**

eg. 6.00pm.=18:00

Release the time of day will reappear and the **A** (automatic) symbol will remain on. The oven is now waiting for the cooking start time to be reached.

At the end of the automatic cooking time the oven will switch off and a buzzer will sound for 7minutes. To stop the buzzer press . The **A** symbol will no longer be illuminated and the will appear. The oven is now ready for normal manual use.

The electronic clock always reverts to show time of day. You can re-check the 'time left' of the cooking time by pressing the appropriate button.

AUTOMATIC END TO COOKING TIME

The oven can be operated manually but programmed to stop at a desired time.

An example: To start the meal at 6.00 pm and have the oven switch off automatically an hour and a half later at 7.30pm.

❶ Set up oven, place food on racks at the correct height and close door.

❷ Set thermostat to the desired temperature.

❸ Set oven function selector to the desired cooking function.

Press the button (the display will show *0.00*) keep this button pressed and at the same time use the + button to set the time you want the oven to operate for. e.g. 1.30 *1hour 30min.*

Release the buttons and the time of day will appear and the A and will appear on the display.

You can check the time left before the oven turns off, by pressing at any time.

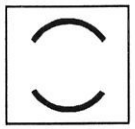
CANCELLING SETTINGS AND ADJUSTING THE ALARM VOLUME

To cancel any setting, hold in that function button and using + or - bring up *0.00* in the display.

The alarm sound is adjustable in 3 levels (tones). When it is sounding, press the button to change volume. This level will then be set for the future. Pressing cancels the alarm sound.

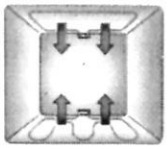
MULTI-FUNCTIONOVEN COOKING FUNCTIONS

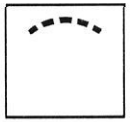
Cooking function symbol



CONVENTIONAL COOKING
Top + lower element
2100 watts

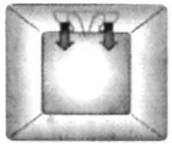
SPECIALITY COOKING





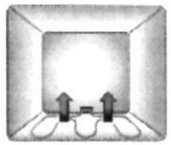
CONVENTIONAL GRILLING
1800 watts
Only works with door closed!

FAST BROWNING



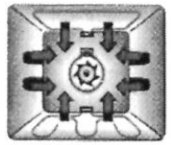
BASE HEAT SYSTEM
Provide gentle base heat from lower element. 1300 watts

PIES ETC FROM FROZEN



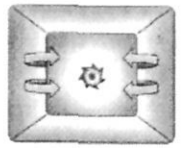
SUPER FAN FORCED
3 elements linked to give total oven heating at 3000 watts

COMPLETE FAMILY MEALS



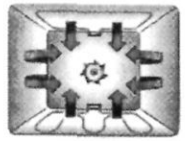
DEFROST
Fan assisted defrosting without heating

FAST THAWING



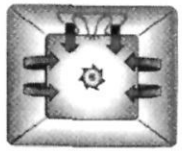
FAN ASSISTED HEATING
Top and bottom elements + fan distribution 2100 watts

CAKE AND BISCUIT BAKING



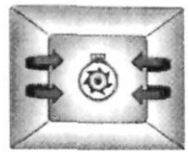
FAN GRILLING
Full grill element **2600** watts
Fan distribution

CLOSED DOOR GRILING



FAN FORCED Element surrounds fan for even heat distribution
2200 watts

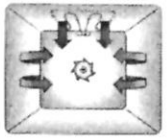
ROASTING & BAKING, MULTI LEVELS



ADDITIONAL FUNCTIONS FOR MODELS SA650 & SA210

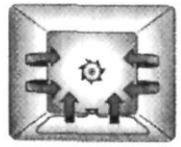
FAN GRILLING (ECONOMY)
Centre grill element **1800** watts + fan heat distribution

ECONOMY FAN GRILLING (door closed)



FAN LOWER HEATING
Lower bake element with fan heat distribution (1300 watts)

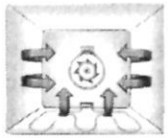
LONG SLOW BAKING, FRUIT CAKES



ALTERNATIVE FUNCTIONS FOR MODELS SA708 (70cm)

SUPER FAN FORCED
2 elements linked to give total oven heating at 2900 watts

COMPLETE FAMILY MEALS



SMEG OVEN FEATURES

THERMO-SEAL OVEN

The oven compartment is thermo-sealed, which means only small amounts of cooking vapours escape during the cooking process. More heat and moisture are retained in the oven during cooking. This results in faster cooking at lower temperatures and with less drying out of food.

RECOMMENDATIONS

Because your Smeg oven has many cooking options you may wish to experiment with different functions to cook various meals and food types.

The oven is primarily as a fan oven, the use of static (non fan functions) is an option.
(See cooking chart Pg 6).

Always cook meats elevated on the wire rack or grill tray. The moving hot air from the fan ensures the food is cooked completely without turning.

Do not open the oven door often to test food or baste.

Watch your cooking temperatures and times. This oven heats very quickly on *super fan forced* and *fan grill*.

As a guide, lower normal cooking temperatures a minimum of 20-30°C for recipes used in conventional ovens.

Temperatures above 200°C are not normally required. For **fan** cooking 160 -175°C is very effective.

The use of 250 or maximum thermostat setting should be done with caution. Refer "static grilling" Pg4.

PRE-HEATING

Warming the oven prior to cooking is always worth doing. Normally 5 minutes at the desired cooking temperatures is all that is needed. During winter condensation in the oven increases. During this time we recommended pre-heating on conventional heating for at least 10 minutes before cooking food on a fan function.

FAN COOKING

SUPER FAN FORCED

The oven function combines fanned hot air produced from the very hot fan element, and conventional top and bottom element cooking to allow food to be cooked very quickly. This allows cooking on multiple levels at a time.

- Temperatures should not be higher than 180°C
- Ideal for large items which require thorough cooking for example large roasts, turkey and ham.
- This function can also be used to start the cooking of a large item which can then be completed on a slow bake (thermo-fan) or fan forced cooking.

FAN FORCED

Cooking with just the fan and fan element is ideal for all multi-level heating and baking. It gives even heating and allows food to be placed on any shelf position. Keep temperature under 180°C and pre-heat the oven.

FAN ASSISTED COOKING

This oven function combines fan and conventional heating to allow food to be cooked very evenly and quickly. Cooking on multiple levels at the same time. It differs from fan forced cooking in that heat is reflected from the top and bottom elements.
It is ideal for roasts, poultry, biscuits, cakes and general baking.

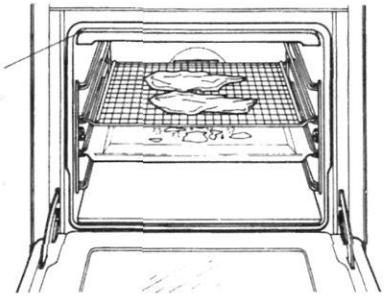
- *Do not use the very top rack or lower* element cover positions.
- A maximum of 2 levels of baking is recommended.
- Temperatures should be 20-30°C lower than required in conventional ovens.

FAN GRILLING

This is the the main method of grilling in your Smeg oven. The fan grill system offers fast healthy grilling at lower temperatures with the door closed. This method of grilling uses the themostat to control oven heat, grilling without the need to turn the food. *See grill fan chart Pg6.*

The oven combines fan and conventional grilling to allow even grilling, with the fan reducing the risk of burning.

- Temperatures should not be higher than 200°C. *See grill chart Pg6.*
- Grill on one level only. Upper shelf position 3 or 4. Other food can be in the oven at the same time.
- Ideal for all forms of grilling, snacks and crisping of pasta toppings plus grilling of chicken pieces, steak, sausages, bacon. chops.



CLEANING UP AFTER GRILLING

Allow oven to cool. (To aid this, turn function controller to conventional heat and leave the thermostat off. This will run the oven cooling fan.)

- Remove roof liner "**A**" and wash clean.
- Flip the grill rack over in the grill tray and soak in water with a little detergent.
- Wash up tray and grill rack in the dishwasher or in the sink.

STATIC GRILLING

Can only be done with the door closed!

- Use this function with caution! Only for short periods of time for browning and crisping. Maximum operating time is ten minutes.
- Do not leave this function on while the oven is unattended. Watch food carefully to prevent burning.
- Be careful when opening the oven door, do so by first cracking the door open just a few millimeters. Then after 10-15 seconds open fully.
- The door is closed during grilling. Cook only on one level. Use high rack position [4]
- Set the temperature from 175°C to 225°C to control the grill heat, otherwise use the high temperatures for intense fast browning only.
- Ideal for fast snacks that require crisping or browning for example: Cheese on Toast, Grilled Tomatoes, Bacon.

CONVENTIONAL HEATING

The oven operates with both top element and bottom element only. The lower element is situated under the removable lower element cover.
With heat provided from top and bottom this function uniformly cooks food of all kinds. Do not use this function in preference to fan forced. Heating and cooking from these elements is slower than fan cooking functions.

- Cook on one level at a time. Use centre rack position or 2nd from top.
- Temperatures should not be higher than 200°C. Preheat the oven for 10 to 15min
- Ideal for slow cooking of casseroles and delicate baking such as souffles or pavlova.

SUPPLEMENTARY FUNCTIONS

DEFROSTING WITH FAN

The oven operates with fan only, no heating, to quickly thaw out any type of food.
Food can be placed on multiple levels.
For faster thawing use the Fan & Bottom Element function at a low temperature of 50°C

FAN + LOWER ELEMENT

The oven combines fan and conventional upper heating element to allow even browning and heating of foods without drying out the bottom of the food.

- Maximum temperature 150°C
- Cooking on one level only. Centre to high shelf position.
- Ideal for cooking of vegetable dishes, pastas and au-gratin dishes

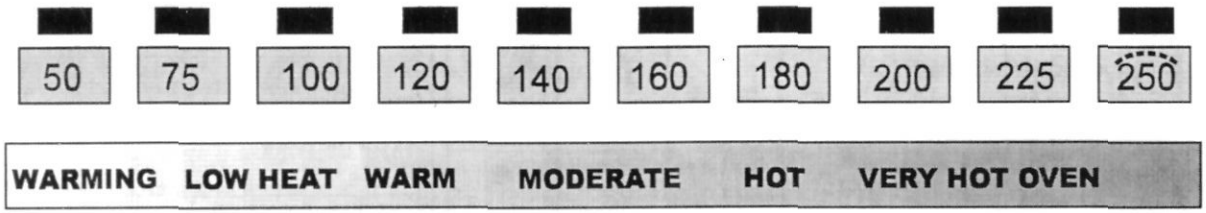
BASE HEAT SYSTEM

The base heating system operates with the lower element on. It is a slow and gentle bottom heat, ideal for browning the bottom of dishes when the base has not cooked though.

Food should be placed on the lower element cover or rack position 1.

As this function produces only a low heat, the thermostat setting should not be higher than 120°C.

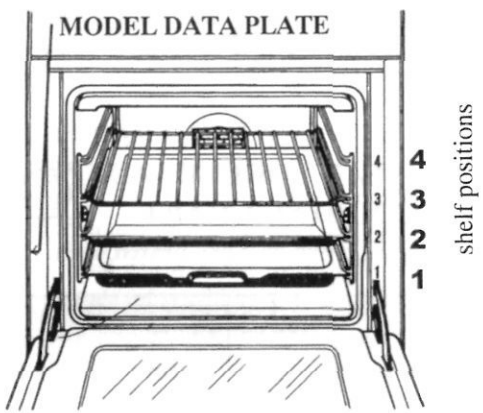
THERMO-ZONE TEMPERATURE CONTROL

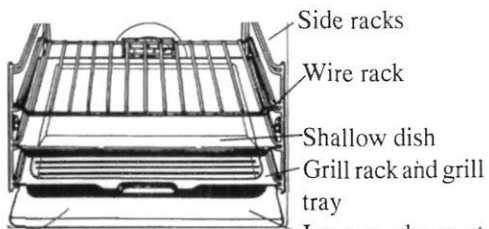


MODEL SA650 has this selectable zone thermostat system. These temperature settings have been arranged to provide maximum flexibility along with ease of use. Temperatures of 140,160, 180°C will cover almost all normal baking, roasting and fan grilling of family meals.

ABOUT THE OVEN

OVEN RACKS AND POSITIONS





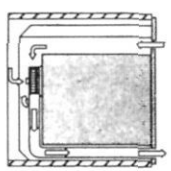
OVEN LIGHT CONTROL

The oven light has no separate control switch. The oven light comes on when any cooking function is selected.

The oven light will also come on automatically when the door is opened.

CAVITY COOLING SYSTEM

The Smeg oven has an additional cooling fan. This cooling fan helps keep the oven cool and provides air ventilation around the oven cavity.



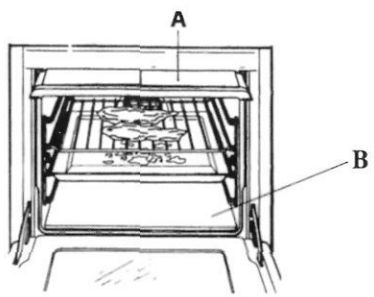
When any function is selected the this fan starts automatically.

When operating the oven you will feel warm air flowing out from under the bottom of the oven door.

Open the oven door, by firstly just cracking open the door just a little, the fan will capture some of the steam from the oven. This is an important user tip to reduce condensation when opening the oven door.

PULL-OUT ROOF LINER

Your oven is equipped with a removable roof liner "**A**". It protects the roof of the oven from grease spatters. The roof liner pulls out easily so it can be washed and cleaned after grilling or roasting.



LOWER ELEMENT COVER

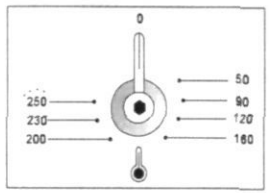
The lower element cover "**B**" is the bottom shelf of your oven. With any fan function, oven proof dishes can be placed directly on this base.

This is removable for cleaning once the side racks have been removed. This will only need to be done if a spill over has occurred, other wise as part of a 6 monthly oven maintenance.

THE THERMOSTAT CONTROL

On most models the oven temperature control is variable.

Turn thermostat knob clockwise to the desired temperature. Turn backwards anticlockwise to return to the off position.



Throughout this manual we refer to lower temperatures than most people would expect to operate their oven. These temperature recommendations are important to reduce soiling and in the successful operation of your Smeg oven.

THERMOSTAT INDICATOR LAMP

The small orange lamp on the front of the control panel illuminates to show the oven is heating. It switches off once the temperature selected has been reached.

This lamp should switch on and off during the cooking process, even when grilling.

Because the loss of heat from this oven is low it takes some time for the temperature to drop inside the oven and the thermostat to cycle.

OVEN DOOR CONTROL

Your Smeg oven has a door micro switch. This switch will automatically turn off any element and the oven fan when the door is opened. This prevents the loss of heat when the door is opened during cooking.

You cannot grill with the door open. Static grilling is possible for quick grilling with the door closed.

★ Selection by food type

● Recomended function

BEST FUNCTION TO USE

FOOD TYPE										
MEATS	★	★	★			★				★
Roast Lamb & beef	●	●								●
Roast pork	●	●								
Steak					●					
Chops & sausages					●					
Hamburger patties					●	●				
CHICKEN	★	★				★				★
Whole chicken	●	●			●					
Chicken breasts & fillets		●			●					
Chicken legs & pieces					●					
Grilled Chicken					●					
FISH	★	★★	★		★	★				★
Whole (baked)	●	●	●							●
Fillets		●	●		●					●
CASSEROLES							★	★		
Meatballs in spaghetti							●			
BAKING		★★	★★	★						
Bread		●								
Cakes			●							
Scones			●							
EGG RECIPES				★			★	★		
Custards				●						
Quiche				●						
Pavlova & souffle							●	●		
TOPPINGS					★	★				
Toast and Cheese on toast					●	●				
Au gratin dishes					●	●				
COMPLETE FAMILY MEAL	★	★								★
Roast meat, veges, roast potatoes, fruit pie desert	●	●								●

FAN GRILLING CHART

Times given are based on a pre-heated oven.

FOOD	SHELF	TEMP °C	TIME MINUTES
STEAK	4	180 - 190	8-10
LAMB OR PORK CHOPS	3	160 - 175	8-12
CHICKEN WINGS OR PIECES	3	160 - 175	10-15
CHICKEN FILLETS	3	160 - 175	10-15
KEBABS	3	160 - 175	10-15
SAUSAGES	3	160 - 175	10-15
FISH FILLETS	3	150 - 160	15-20
FISH FINGERS	3	160 - 175	10-15
HASH BROWNS	4	180 - 190	8-10
CHEESE TOPPINGS	3	160 - 175	8-10
CHEESE ON TOAST	4	180 - 190	6-8

FAN FORCED COOKING CHART

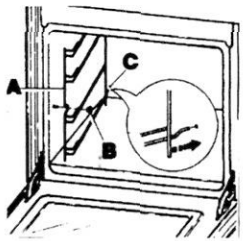
Times given are based on a pre-heated oven.

FOOD	SHELF	TEMP °C	TIME MINUTES
BAKED WHOLE FISH	2	160	20
ROAST PORK FILLET	2	160	40
ROAST CHICKEN	2	160	100 -120
MEAT LOAF	2	160	60
QUICHE	2	160	20-25
LAMB CURRY	2	140 - 160	120
MEAT PIE	1	150 - 160	60
LASAGNE	2	160-175	30 min
APPLE OR FRUIT PIE	3	160	40
APPLE CRUMBLE	2	160	40-50
SPONGE CAKE	3	160	25

REMOVING AND CLEANING THE SIDE RACKS

Side racks "**A**" are removed by unscrewing the large nut "**B**" on each side and pulling the racks slightly to the centre of the oven. The side racks fit in most dishwashers for cleaning, otherwise use Scotch-brite or steel soap pads to keep clean.

Replace the side racks fitting "C" into the back liner. Screw the nuts "**B**" in firmly



When installing the racks put a little cooking oil on the thread of the stud "**B**", this will stop the nut seizing on at later date.

GENERAL CARE AND MAINTENANCE

Before cleaning the oven always switch off power and allow a hot oven to cool down. Regular cleaning will keep your oven looking good for a long time. If fat and food splashes are left they will bake on and be difficult to clean off later. The oven should be wiped out with a damp cloth on a regular basis.

CLEANING PROCEDURES

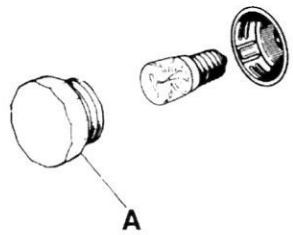
External Surfaces, buttons and selector knobs.

Wipe the outside of the oven regularly with a soft damp cloth using a cream cleaner or spray on-wipe off all purpose cleaners that are safe for painted surfaces. Do not use chemical or abrasive cleaners or materials.

CHANGING THE OVEN LAMP

Replacement light bulbs are available from Smeg dealers or Smeg approved service centres. Part No.S9563 Use only a Smeg light bulbs, they are special high temperature lamps.

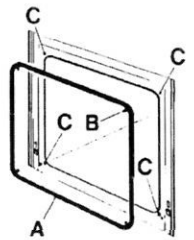
1. Switch off power to oven.
2. Unscrew glass cover "A" by turning anti-clockwise.
3. Screw out light bulb and replace.
4. Refit glass cover, do not over tighten.

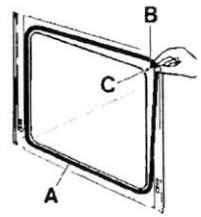


REPLACING THE DOOR SEAL

Regularly check the oven door seal as it must be intact at all times. If it becomes broken or worn REPLACE immediately.

- To remove seal "A" lift from tab "B"
- Sponge seal with hot soapy water.
- Re-mount seal "A" keeping the longer side horizontal and inserting tabs "B" into the holes "C" starting with the upper holes.

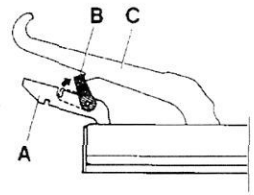


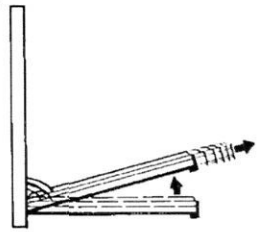


REMOVING THE OVEN DOOR

Removing the oven door

1. Open oven door fully.
   Lift catch "B" and hook into arm "C" on both sides.
2. With hands clasping either side of the door lift as if closing the door until its about 30% opened . Lift slightly and pull the door forward removing it from the oven. If you need to force the door then its not in the correct position.





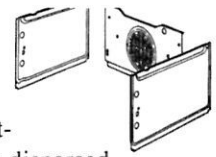
Refitting the Oven Door

1. The parts A, B, & C must be latched together.
2. Place the door in front of the oven at a position about 70% open.
3. Fit the long arms "C" into the top slots on the oven sides, keeping the door square so both arms go in together.
4. Lift the door up and backwards towards you slightly until you feel the long arms catch in their slots.
5. Lower the door as if opening, inserting the lower arm "A" into the bottom slot on oven side, guide in with forefinger.
6. Make sure that the notch in arm "A" engages in on the lip of the oven hinge section.
7. Try to wiggle the door gently from side to side, it should be firm and clearly latched into the oven. If force is required to fit the door then the door position is incorrect.
8. Open door fully, release catch "B".
9. Close the door slowly and check that it closes correctly, the door is square to the oven and not catching on any part.

If you have difficulty in removing or refitting the door, we recommend you visit any Smeg appliance retailer. They will willingly demonstrate this procedure.

LOOKING AFTER THE CONTINUOUS CLEAN LINERS

Your Smeg oven is fitted with special continuous clean liners. These are brown coloured panels fitted to the side and rear of the oven interior. They are coated in a special enamel that absorbs cooking fats into the coating. These fats are then dispersed thinly over the surface of the liner so the heat from the oven will oxidize the fats and burn them out during ongoing cooking.



Using the oven at the lower temperatures will help these liners work best.

DO'S AND DON'TS WITH CC LINERS

- Never spray oven cleaner or any chemicals onto the liner surface.
- Never scratch the surface coating.
- Remove and wash every 6- 12 months in very hot water with a little detergent.
- Splotchy marks and stains on the liners are normal.
- *Replace liners if they become damaged.*

CLEANING THE OVEN

COMMERCIAL OVEN CLEANERS

There are several brands of commercial oven cleaners that are available from most supermarkets. These products are a spray on foam and are generally caustic based. These products are fine to use on the inside of the oven only once the continuous clean liners are **removed.**

You can clean the side racks, oven interior, roof liner, oven racks and trays. Always follow the direction on the product.

Never spray these cleaners onto any stainless steel or white painted parts of the oven. Be very careful.

CLEANING THE INTERIOR OF THE OVEN

Although the oven is fitted with continuous clean liners, the oven will still get dirty and needs periodic maintenance.
The interior of the oven strips down for ease of cleaning:

- Remove all internal racks and trays.
- Remove pull-out roof liner
- Remove the side racks
- Remove continuous clean liner panels, side and back
- Lift up lower element cover and remove. (this is hooked over the back of the lower element, sometimes it is a little difficult to get out.)

Once the interior is stripped of hardware the cavity and elements can be sprayed with oven cleaners and wiped clean with paper towels.

The fan blade on the oven fan gets quite dirty, It is held on by a knurled nut with a left hand thread. This blade can be either removed and washed or sprayed with oven cleaner and sponged off.

Once the oven racks and side racks have been removed they can be cleaned with scouring pads, like Scotch-brite, steel wool and abrasive cleaners.
NB. The side racks will easily fit into the dishwasher.

The enamel trays can be cleaned with hot water and detergent and abrasive cleaners.

CARING FOR THE STAINLESS STEEL FINISH

The stainless steel exterior of your oven is easily scratched and once marked they are difficult to remove.

Take care of the stainless steel exterior by wiping with a clean damp cloth and an abrasive free cleaner. Methylated sprits works well to remove finger marks. There are commercial stainless steel cleaners available. Be careful they do not polish the surface as this will leave a mark on the brushed finish of the oven.

PROBLEM SOLVER

CONDENSATION AND STEAM

Often there is a concern from new users to Smeg ovens with the amount of steam and condensation inside the oven. A greater level of moisture than is normally expected inside the oven is normal and helps to keep the food moist during cooking. The amount of moisture is dependent on the food type, i.e. if it is fresh, defrosted or still frozen when cooking.

Excessive moisture can sometimes be found and comes from:

- Frozen food or food that is not fully defrosted.
- Not pre-heating the oven.
- Using static (non fan) functions to cook meat.
- Excessive oven temperatures. Greater than 160-175 °C.
- Adding extra liquid to increase oven humidity.
- *Using a covered roasting dish or oven bag.*

Climatic conditions also play a part in oven condensation. During winter it pays to pre-heat the oven longer to reduce condensation.

WATER LEAKS OUT THE DOOR WHEN COOKING

This is sometimes noticeable when the door is opened during roasting meats. To eliminate this:
Ensure the oven is well pre-heated. Keep the door closed, do not inspect the food until you are expecting it to be ready. You do not need to baste nor turn food. The more you open the door to inspect or test the food the more condensation will result.

WHAT TO DO IF

THE OVEN WILL NOT HEAT

- Check power is on (is the clock flashing 0:00)
- Check the cook is set correctly, not on automatic (A 0.00)
- Check the [symbol] symbol is showing on the clock display.
- Check you have both temperature and function selected.

THE OVEN LIGHT WILL NOT GO

The oven light is controlled off the door micro switch. It will work when:

- Any cooking function is selected.
- The oven door is opened.

Always check the oven lamp. Replacing the oven lamp is not *covered under warranty.* *(See Pg7.)*

NO ALARM SOUND FROM CLOCK

The clock has 3 tone adjustments. Refer to Pg1. or Pg2. for notes on adjusting the tone levels.

THE OVEN SHUTS DOWN

This oven is protected by a safety thermostat. If your oven stops and the clock goes out giving the impression of a power cut, your oven may have overheated. The oven will reset automatically once the temperature in the cabinet has lowered. You will need to set the oven clock again as it will be flashing (0.00).

If this happens check:
What temperature and cooking function were you using when this problem occurred? (using static *non fan* functions and high oven temperatures over 200°C for long periods can cause this problem).

The cavity cooling fan is running. (turn on any cooking function and feel for air coming out from just under the oven door.

Use the oven again, only if the problem persists should you need to consider after sales service.

SPECIAL FEATURES FOR MODEL SA708

The Smeg 70 cm wide oven model SA708 has some special features:

ROTISSERIE GRILL OPTION:

The rotisserie grill operates on any cooking function as long as the turn spit is fitted into the drive motor. "**B**"

The rotisserie can be used with :

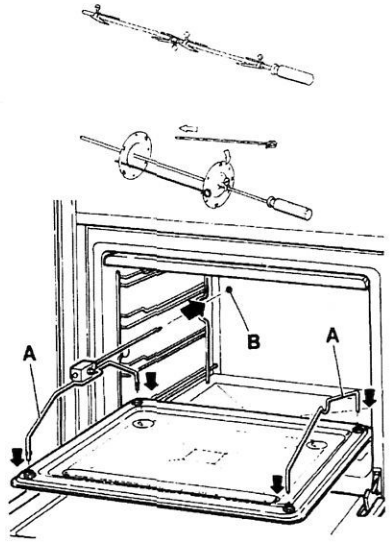
FAN GRILL

STATIC GRILL Use thermostat set at 150-175°C

FAN FORCED

Use normal cooking temperatures, as described in this manual.

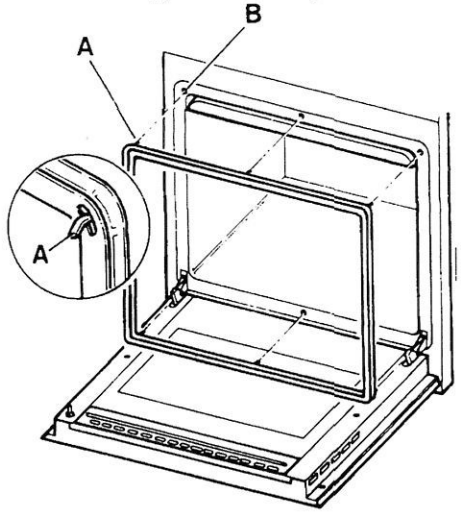
ASSEMBLE TURN SPIT AS SHOWN



Insert rotisserie into drive motor "**B**" with function controller set to **0** OFF position.

REMOVING THE DOOR SEAL

Clean in hot soapy water and replace.

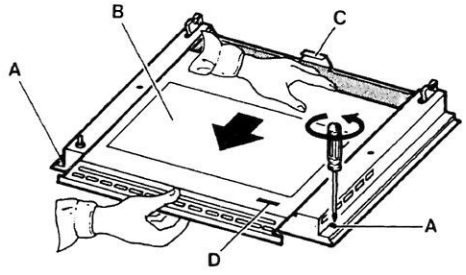


INNER DOOR GLASS

It is possible to clean the inner door glass.

- The door should be removed from the oven.
- loosen the screws "**A**" by two turns.
- firmly secure the door glass by holding it on the lower and upper sides.
- Pull the panel "**B**" towards you evenly until it is removed.
- Clean in hot soapy water and replace.

NOTE: The glass must be repositioned with the writing "D" legible, this means the reflective surface is facing the right direction.



REMOVING THE DOOR

The door on the SA708 oven removes slightly differently to that described on Pg 7.

1. Open door fully

2. Remove the bottom of the oven door seal. (fig 1)

3. Flip up the tab "**B**" on each hinge upwards until they catch. letting the door rest on the tabs "**B**" the door will remain adjar. (fig 2)

4. Hold the door firmly on both sides, close slightly and lift up and towards you in order to remove it from the oven.

REFITTING THE DOOR

To reposition the door, reverse the procedure.

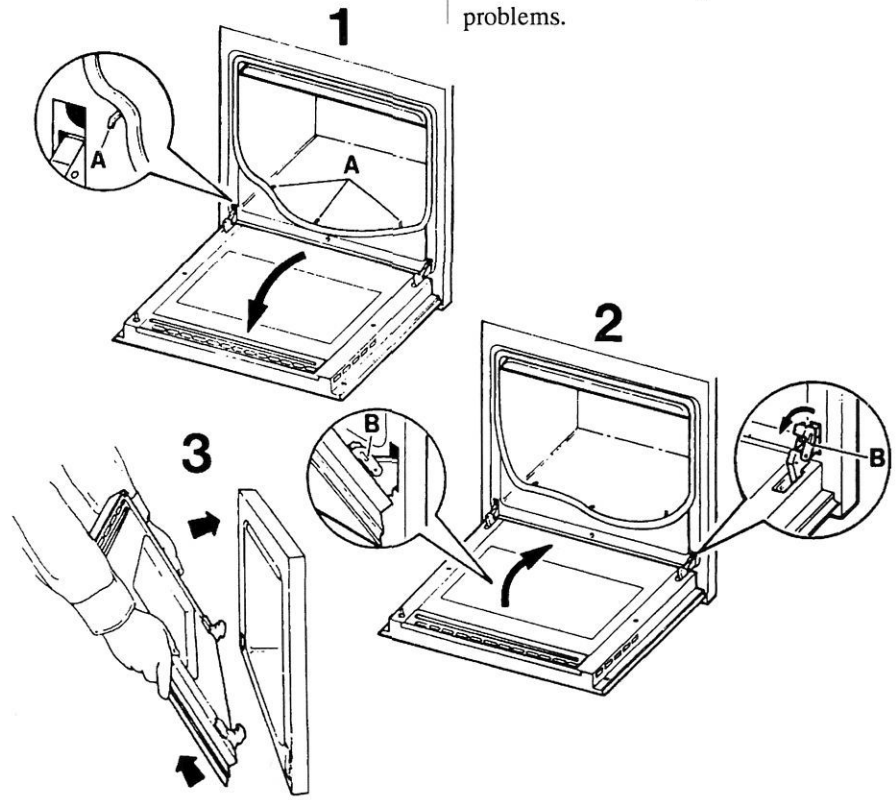
1. Place the door onto the oven at about 30% open. (fig 3)

2. Slip the left and right hinge arms into the oven with the door square and level, so both arms go in evenly.

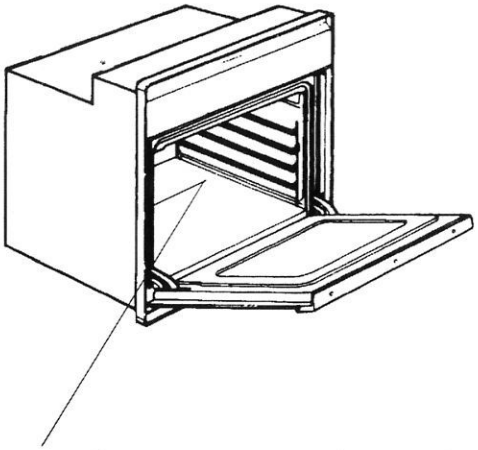
3. Once inserted, open the door fully. Remove and fold away the tabs "**B**".

4. Refit the door seal.

5. Close the door slowly to ensure there are no problems.



IDENTIFYING YOUR OVEN MODEL



The appliance DATA PLATE is attached on the inside of the left hand frame panel.

The model No. eg. SA398

BEFORE CALLING FOR WARRANTY ASSISTANCE

OVEN IS NOT OPERATING

- ✳ Check power is on.
- ✳ Check clock is correctly set and on manual.
- ✳ The oven door is shut.

The oven light bulbs are not covered by warranty. If the oven light does not go, check the lamp first.

OPERATING PROBLEMS

If you are have problems getting the results you expect from your oven, read through this manual again and check you are following the procedures.

Your Smeg oven operates differently from most other ovens and will require some adjustment in cooking technique.

smeg technology with style

Smeg Appliances are distributed by:

AUSTRALIAN DISTRIBUTOR

OMEGA APPLIANCES PTY LTD
2-8 BAKER ST
EAST BOTANY NSW

P.O. BOX 55, BOTANY NSW 2019

PHONE: FREE CALL 1800-815-581

NEW ZEALAND DISTRIBUTOR

APPLICO GROUP LTD
120 CAPTAIN SPRINGS ROAD
ONEHUNGA, AUCKLAND

PRIVATE BAG 92900, ONEHUNGA
AUCKLAND.

PH (09) 574-1050 FAX (09) 574-1051

SERVICE AND WARRANTY

Smeg appliances are covered by a 2 year (24month) exclusive warranty. It is important to record your **Date of Purchase** and retain your original purchase invoice.
If you have moved into a home with the product already installed and you do not know the date of purchase, you must record the date you took occupancy and the name of the builder or estate agent.
Proof of purchase is required in order to obtain warranty service.
Smeg products are only warranted to the original (first) user.

We recommend that you record these details here as well as filing the invoice and any other details in a safe place.

Dealer from whom the product was purchased: _____

Date of Purchase: _____ Model No: _____

Each country has consumer legislation that applies. Any warranty offered by the distributor is in addition to the rights available to you under that legislation.

HOW TO OBTAIN SERVICE

After sales service is available through a national service network.

AUSTRALIA

Area	Telephone No.	Fax No.
Sydney	(02)9384 5678 sale/adim	(02) 9666 5529
	(02)9384 5633 service	(02) 9316 7528
Queensland	(07) 3268 4911	(07) 3268 3112
Newcastle	(049) 614 811	(049) 622 738
Canberra	(06) 280 7099	(06) 280 7137
Wagga Wagga	(0269) 213 888	(0269) 214 526
Victoria	(03) 9795 1177	(03) 9795 1017
Tasmania	(008) 6331 5184	(03) 6331-7765
South Australia	(08) 8346 1888	(08) 3840 1034
Western Australia	(09) 356 5555	(09) 356 5556

NEW ZEALAND

For service assistance, contact the retailer where the appliance was purchased, they will arrange service for you.
Or contact Applico Group Ltd. directly on (09) 574-1050 or Toll free on 0800-65-55-25
Service Direct Fax. (09) 574-1071

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